In the claims:

1. A method for manufacturing a frozen fruit filled pie, said method comprising the steps of:

mixing ingredients to create pie dough;

forming a portion of said pie dough into a pie shell;

adding individually quickly frozen ("IQF") fruit into said pie shell;

depositing a suspension over said IQF fruit in said pie shell; and

applying a top sheet of pie dough over said suspension, IQF fruit and pie shell.

2. The method according to claim 1, further comprising the step of:

sealing said top sheet of pie dough to the bottom of said pie shell, thereby sealing said frozen fruit filled pie.

3. The method according to claim 2, wherein said method further includes the steps of:

conveying said frozen fruit filled pie through a freezer; and

conveying said frozen fruit filled pie to a packaging area and packaging said frozen fruit filled pie.

4. The method according to claim 1, wherein said suspension is comprised of liquid, dry sweeteners, stabilizers, flavors and minor ingredients.

5. The method according to claim 4, wherein the formula for said suspension is:

a range of about 38% to about 88% liquid sweetener;

a range of about 5% to about 55% dry sweetener;

a range of about 4% to about 15% food starch; and

a range of about 0.01% to about 5.0% food gum.

6. The method according to claim 5, wherein the formula for said suspension further includes:

a range of about 0% to about 8% oily material;

a range of about 0% to about 4% flavorants; and

a range of about 0% to about 3% minor ingredients chosen from the group consisting of: processing aids, preservatives, and colors, etc.

7. The method according to claim 4, wherein said liquid sweetener is chosen from the group consisting of: high fructose corn syrup, corn syrup, invert syrup, and saturated saccharide solution.

8. The method according to claim 4, wherein said food gum is chosen from the group consisting of: alginate, carrageenan, locust bean gum, guar gum, xanthan gum, and gellan gum.

9. The method according to claim 9, wherein the manufacturing of said suspension, includes the steps of:

metering the liquid sweetener into a mixing vessel;

blending the dry ingredients; and

adding said dry ingredients to said liquid sweetener while mixing.

10. The method according to claim 9, further including the step of:

continuing mixing until said dry ingredients are uniformly distributed into said liquid sweetener.

11. The method according to claim 1, wherein said IQF fruit remains frozen throughout the manufacturing process and is not thawed until the end user bakes the frozen fruit filled pie.

12. The method according to claim 1, wherein the distribution of said starch and gums within the IQF fruit prior to baking creates a glossy smooth appearance upon the finished frozen fruit filled pie filling.

13. The method according to claim 1, wherein said suspension exhibits rapid reduction of viscosity when exposed to heat.

14. The method according to claim 1, wherein said suspension exhibits rapid increase of viscosity when exposed to temperatures above 120 degrees Fahrenheit.

15. The method according to claim 1 wherein the use of said suspension creates a stable suspension of the ingredients and IQF fruit.

16. A frozen fruit filled pie, said frozen fruit filled pie manufactured by the process of:

mixing ingredients to create pie dough;

forming a portion of said pie dough into a pie shell;

adding individually quickly frozen ("IQF") fruit into said pie shell, wherein said IQF fruit remains frozen throughout the manufacturing process;

depositing a suspension over said IQF fruit in said pie shell, wherein said suspension creates a stable suspension of the ingredients and IQF fruit; and

applying a top sheet of pie dough over said suspension, IQF fruit and pie shell.

17. The frozen fruit filled pie according to claim 16, wherein said process further includes sealing said top sheet of pie dough to the bottom of said pie shell, thereby sealing said frozen fruit filled pie.

18. The frozen fruit filled pie according to claim 17, wherein said process further includes:

conveying said frozen fruit filled pie through a freezer; and

conveying said frozen fruit filled pie to a packaging area and packaging said frozen fruit filled pie.

19. The frozen fruit filled pie according to claim 16, wherein said suspension is comprised of liquid, dry sweeteners, stabilizers, flavors and minor ingredients.

20. The frozen fruit filled pie according to claim 19, wherein the formula for said suspension is:

a range of about 38% to about 88% liquid sweetener;

a range of about 5% to about 55% dry sweetener;

a range of about 4% to about 15% food starch; and

a range of about 0.01% to about 5% food gum.

21. The frozen fruit filled pie according to claim 20, wherein the formula for said suspension further includes:

a range of about 0% to about 8% oily material;

a range of about 0% to about 4% flavorants; and

a range of about 0% to about 3% minor ingredients chosen from the group consisting of: processing aids, preservatives, and colors, etc.

22. The frozen fruit filled pie according to claim 20, wherein said liquid sweetener is chosen from the group consisting of: high fructose corn syrup, corn syrup, invert syrup, and saturated saccharide solution.

23. The frozen fruit filled pie according to claim 20, wherein said food gum is chosen from the group consisting of: alginate, carrageenan, locust bean gum, guar gum, xanthan gum, and gellan gum.

24. The frozen fruit filled pie according to claim 21, wherein the manufacturing of said suspension, includes the steps of:

metering liquid sweetener into a mixing vessel;

blending the dry ingredients; and

adding said dry ingredients to said liquid sweetener while mixing.

25. The frozen fruit filled pie according to claim 24, wherein the manufacturing of said suspension, includes the step of:

continuing mixing until said dry ingredients are uniformly distributed into said liquid sweetener.

26. The frozen fruit filled pie according to claim 16, wherein the distribution of said starch and gums within the IQF fruit prior to baking creates a glossy smooth appearance upon the finished frozen fruit filled pie filling.

27. The frozen fruit filled pie according to claim 16, wherein said suspension exhibits rapid reduction of viscosity when exposed to heat.

28. The frozen fruit filled pie according to claim 16, wherein said suspension exhibits rapid increase of viscosity when heated or exposed to temperatures below above degrees.

29. A suspension for creating a stable suspension of dry materials in a frozen fruit filled pie with a wide range of specific gravities, said suspension comprising:

a range of about 38% to about 88% liquid sweetener;

a range of about 5% to about 55% dry sweetener;

a range of about 4% to about 15% food starch; and

a range of about 0.01% to about 5.0% food gum.

30. The suspension according to claim 29, further comprising:

a range of about 0% to about 8% oily material;

a range of about 0% to about 4% flavorants; and

a range of about 0% to about 3% minor ingredients chosen from the group consisting of: processing aids, preservatives, and colors, etc.

31. The suspension according to claim 29, wherein said liquid sweetener is chosen from the group consisting of: high fructose corn syrup, corn syrup, invert syrup, and saturated saccharide solution.

32. The suspension according to claim 29, wherein said food gum is chosen from the group consisting of: alginate, carrageenan, locust bean gum, guar gum, xanthan gum, and gellan gum.

33. The suspension according to claim 29, wherein said suspension exhibits rapid reduction of viscosity when exposed to heat.

34. The suspension according to claim 29, wherein said suspension exhibits rapid increase of viscosity when exposed to temperatures above 120 degrees Fahrenheit.

35. A method for suspending frozen fruit filled pie ingredients of various specific gravities in a frozen fruit filled pie, said method comprising the steps of:

mixing a first set of ingredients to form a suspension, said suspension comprised of liquid, dry sweeteners, stabilizers, flavors and minor ingredients;

mixing a second set of ingredients to create pie dough;

forming a portion of said pie dough into a pie shell;

adding individually quickly frozen ("IQF") fruit into said pie shell;

adding said suspension over said IQF fruit in said pie shell, said suspension used to suspend said IQF fruit in a uniform distribution upon baking of said frozen fruit filled pie; and

applying a top sheet of pie dough over said suspension, IQF fruit and pie shell.

36. The method according to claim 35, further comprising the steps of:

sealing said top sheet of pie dough to the bottom of said pie shell, thereby sealing said frozen fruit filled pie; and

freezing said frozen fruit filled pie.

37. The method according to claim 35, wherein the manufacturing of said suspension, includes the steps of:

metering liquid sweetener into a mixing vessel;

blending the dry ingredients; and

adding said dry ingredients to said liquid sweetener while mixing.

38. The method according to claim 37, wherein the manufacturing of said suspension, further includes the steps of:

continuing execution of said mixing and stirring elements until said dry ingredients are uniformly distributed into said liquid sweetener.

39. The method according to claim 35, wherein the formula for said suspension is:

a range of about 38% to about 88% liquid sweetener;

a range of about 5% to about 55% dry sweetener;

a range of about 4% to about 15% food starch; and

a range of about 0.01% to about 5.0% food gum.

40. The method according to claim 39, wherein the formula for said suspension further includes:

a range of about 0% to about 8% oily material;

a range of about 0% to about 4% flavorants; and

a range of about 0% to about 3% minor ingredients chosen from the group consisting of: processing aids, preservatives, and colors, etc.

41. The method according to claim 35, wherein said IQF fruit remains frozen throughout the manufacturing process.

42. The method according to claim 35, wherein the distribution of said starch and gums within the IQF fruit prior to baking creates a glossy smooth appearance upon the finished frozen fruit filled pie filling.

43. The method according to claim 35, wherein said suspension exhibits rapid reduction of viscosity when exposed to heat.

44. The method according to claim 35, wherein said suspension exhibits rapid increase of viscosity when exposed to temperature increases above 120 Fahrenheit.